



### THE FACTS

**Varietal Composition:**  
100% Syrah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate &  
Eugene Alonso

**Finished Alcohol:** 14.6%

**Residual Sugar(G/F):** 0.01 g/100ml

**Total Acid:** 0.66 g/100ml

**pH:** 3.75

**Bottling Date:** December 14, 2022

**Release Date:** March 1, 2023

**Total Production:** 448 Cases

### THE VINTAGE

Sculpterra's 2021 Syrah wine is 100% Syrah and combines two amazing vineyards that are separated by the "Huero Huero" Riverbed. The bulk of this blend is taken from Eugene Alonso's Penman Springs Road Vineyard. This unique site is situated in a valley location and predominately has clay-loam soils, with a few sandy sections scattered on the peripheries. Eugene's Syrah breaks bud late and typically ripens late as well, making this Syrah dark in color, tannic and brings tastes of dark berry and cherry pie. The rest of the Syrah is taken from the Frankel Family Estate, and a blend of three tiny vineyards. Frankel vineyards Syrah is the direct opposite of Eugene's! This Syrah breaks bud early and is one of the first red grapes to be harvested on the property. Most notably this Syrah is dominated by flavors of plum, rose, lavender and roasted pine nuts. The 2021 growing season was historically strong for Syrah grapes. The mild spring and summer led the way to a pleasant autumn weather, all in turn produced balanced grapes with high sugars and naturally high acids.

### THE WINEMAKING

Both vineyards were hand harvested overnight and the grapes were delivered at daybreak. We elected not to crush the grapes at all, simply destemming the grapes and therefore fermenting the grapes whole-berry intact. The must was cold soaked for 24 hours at a chilling 40 degrees, then on the second day the juice was warmed up to 55 degrees so that fermentation could begin. Eugene's Syrah was fermented part in stainless steel tank and part in brand new 500L Hungarian Oak barrels. This distinctive barrel fermentation traps the wine's rich color and adds to the dense and full-bodied mouthfeel. Frankel Vineyard's Syrah was fermented in a 1-ton food grade macro bin and was allowed to heat up to 85 degrees at the peak of fermentation. Therefore, the Frankel Vineyards Syrah has an element of cooked berry jam and BBQ. We used three different yeast strains to ferment this wine, each yeast strain gives the wine unique attributes and adds to the overall complexity. The wine aged in all neutral barrels and was bottled after a total of 14 months of total barrel age.

### THE TASTE

This is Syrah at its best! It's easy-drinking, yet complex with layered dark fruits, a full mouthfeel and a lovely finish. Bouquets of roasted pork transfer into aromas of mulberry and peppercorns. Cranberry and charcuterie flavors convene with a touch of caramel, cocoa and natural earthy spice. It's texturally impressive on the palate, I love the mid-palate and the balanced nature this wine shows off. It's both dense yet defined by fresh fruits and coupled with nice acidity. The finish is filled by plums and roasted coffee flavors. I'd decant this wine for an hour before enjoying. It will age gracefully, reaching it's peak in 2027.

-Paul Frankel, Winemaker